

**LISTING OF CLAIMS:**

1-42. (Canceled)

43. (Previously Presented) The method according to claim 48, wherein said polydextrose is at least 90% pure.

44. (Currently Amended) The method according to claim ~~42~~ 64, wherein said pH is 4.5 or more.

45. (Canceled)

46. (Previously Presented) The method according to claim 52, wherein said ratio is from 0.5:1 to 2:1.

47. (Previously Presented) The method according to claim 51, wherein said amount is at least 3%, calculated on the weight of the final product.

48. (Currently Amended) The method according to claim ~~42~~ 64, wherein said polydextrose is purified polydextrose which is at least 80% pure.

49. (Currently Amended) The method according to claim ~~42~~ 64, wherein said polydextrose has a mild and clean taste and an acidity of 0.002 meq/g or less.

50. (Currently Amended) The method according to claim ~~42~~ 64, wherein said synergistically sweetening amount of polydextrose is one which provides in a product sweetened with a given amount of said sugar a sweetness level equal to one obtainable in said product with the use of a larger amount of sugar or an intense sweetener.

51. (Currently Amended) The method according to claim ~~42~~ 64, wherein said synergistically sweetening amount of purified polydextrose is 1 to 40% calculated on the weight of the final product.

52. (Currently Amended) The method according to claim ~~42~~ 64, wherein the ratio of said polydextrose to said sugar compound is from 0.25:1 to 3:1.

53. (Currently Amended) The method according to claim ~~42~~ 64, comprising providing in said edible product a desired level of sweetness with a reduced level of sugar independently of other sweeteners, by including in said edible product a reduced level of at least one of said sweet tasting sugar compounds and a synergistically effective amount of polydextrose for enhancing the sweetness of said sugar compound.

54. (Currently Amended) The method according to claim ~~42~~ 64, comprising providing in said edible product an increased level of sweetness with a given amount of sugar independently of other sweeteners, by including in said edible product at least one of said sweet tasting sugar compounds and a synergistically effective amount of polydextrose for enhancing the sweetness of said sugar compound.

55. (Canceled)

56. (Currently Amended) The method according to claim ~~42~~ 64, wherein said product comprises a low calorie table top sweetener consisting of a mixture of sucrose and polydextrose and having a sweetness similar to conventional sucrose.

57. (Currently Amended) The method according to claim ~~42~~ 64, wherein said product comprises at least one nutraceutically acceptable carrier or vehicle in admixture with said sweet tasting sugar compound and a synergistically effective sweetness enhancing amount of polydextrose.

58. (Currently Amended) The method according to claim ~~42~~ 64, wherein said product is selected from the group consisting of a dairy product, a fruit product, a bakery product, a confectionery product, a dessert, a beverage and a pharmaceutical product.

59. (Previously Presented) The method according to claim 58, wherein said dairy product comprises a milk drink, a cultured milk product such as yoghurt, or a chilled or frozen milk based product.
60. (Previously Presented) The method according to claim 59, wherein said product comprises a milk drink consisting essentially of 86 to 96% milk, 2 to 6 % sucrose, fructose or glucose, 2 to 6 % purified polydextrose and less than 1% flavour and/or colour.
61. (Previously Presented) The method according to claim 58, wherein said fruit product comprises a jam, a marmalade, a fruit filling, a fruit mix or a fruit dessert.
62. (Previously Presented) The method according to claim 58, wherein said confectionery product comprises a chocolate, a toffee, a fudge, a fondant, a chewing gum or a hard candy.
63. (Previously Presented) A method for enhancing the sweetness of a sweet tasting sugar compound comprising combining a sugar compound, which is selected from the group consisting of sucrose, fructose, glucose, lactose, maltose, maltulose, isomaltulose, galactose and mixtures or syrups thereof with a synergistically effective amount of polydextrose selected from purified and hydrogenated polydextrose having a pH of 3.5 to 6.5 and an acidity of 0.003 meq/g or less.
64. (New) A method for enhancing the sweetness of an edible product containing a sweet tasting sugar compound selected from the group consisting of sucrose, fructose, glucose, lactose, maltose, maltulose, isomaltulose, galactose and mixtures thereof, comprising adding a purified and hydrogenated polydextrose having a pH of 3.5 to 6.5 to the edible product in an amount sufficient to synergistically enhance the sweetness of said sugar compound in the absence of an intense sweetener.
65. (New) A method for enhancing the sweetness of an edible product containing a sweet tasting sugar compound selected from the group consisting of sucrose, fructose, lactose, maltose, maltulose, isomaltulose, galactose and mixtures thereof consisting essentially of adding a

purified and hydrogenated polydextrose having a pH of 3.5 to 6.5 to the edible product in an amount sufficient to synergistically enhance the sweetness of said sugar compound.